

POLYDEXTOSE



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Polydextrose is a new, patented food ingredient developed by Pfizer Research. It is a unique reduced-calorie (one calorie/gram) bulking agent that can be substituted for sugars and, in some instances fats. The benefits have been discussed and are purported to be useful in

- baked goods and baking mixes
- chewing gum
- confections and frostings
- dressings for salads
- frozen dairy desserts and mixes
- gelatins, puddings and fillings
- hard candy
- soft candy

These uses are possible because of the benefits that the properties present. These are detailed in the following table:

Property	Advantage
one calorie/gram	aids in the development of
bulking agent	contributes solids to maintain palatability and textural qualities without sweetness
bodying agent	improves mouthfeel and viscosity qualities
water-soluble	easily incorporated in food systems
available in two forms	liquid or dry mixes
humectant	absorbs water and provides tenderness and softness in baked products and candy



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Updated: Monday, July 14, 2003.